



Valentine's Day Menu 2019

Dishes to share

Amuse Bouche

Tomato soup with truffle oil and crème fraiche

First Course

Bison fennel meatballs in a tomato sauce with crostini

&

Half a pound of steamed mussels with a pesto
and white wine broth

Second Course

Manitoba line caught pickerel en papillote with rainbow
couscous, grapefruit, and toasted hazelnuts with brown
butter and sage

&

Spice rubbed Manitoba Berkshire pork tenderloin
with a celeriac puree and steamed broccolini

Or Vegetarian Second Course

Tika Masala roasted cauliflower steak
with coconut lime foam and grilled zucchini

&

Farmers feast: sautéed vegetables over mushroom
quinoa topped with arugula salad

Third Course

Flourless chocolate torte with salted caramel ice cream
and raspberries

&

Coconut panna cotta with passionfruit

\$96 for two ^{+tax}

*Wine pairing available.
Please ask your server for details.*